



Continental Breakfast Buffets

The Organic **\$17.00**

Organic Berry Strawberry Granola Bars
Organic Maple Pecan Granola Bars, Organic Whole Fruit
Fresh Cage Free Eggs and Bacon Tacos with Homemade Fresh Salsa
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Morning Energizer **\$15.00**

Sliced Fresh Fruit with Yogurt Sauce, Variety of Granola Bars,
Warm Cinnamon Raisin Oatmeal
El Tropicano Breakfast Pastries, Assorted Breakfast Breads and Toaster, Sweet Cream
Butter and Fruit Preserves
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Morning Booster **\$13.00**

Sliced Fresh Fruit with Yogurt Sauce, Variety of Granola Bars,
El Tropicano Breakfast Pastries, Assorted Breakfast Breads and Toaster, Sweet Cream
Butter and Fruit Preserves
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Morning Enhancer **\$11.00**

El Tropicano Breakfast Pastries, Assorted Breakfast Breads and Toaster, Sweet Cream
Butter and Fruit Preserves
Freshly Squeezed Orange Juice
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Morning Starter **\$9.00**

El Tropicano Breakfast Pastries
Sweet Cream Butter and Fruit Preserves
Freshly Brewed Columbian Regular and Decaffeinated Coffee

The minimum number of people required for the Continental Breakfast is 20 guests. For any event where the guarantee is below the minimum people, an additional fee will be applied. Each Continental Breakfast is serviced for 30 minutes. Anything replenished after the servicing time will be an additional cost.

All prices are per person and are subject to 20% service charge and applicable sales tax. Prices subject to change.
Updated 1/2011. For more information, contact El Tropicano Catering Department at 210-277-4035.



Full Day Energizer Break Package \$29.00

Morning Starter---30 minutes

Sliced Fresh Fruit with Yogurt Sauce
Freshly Squeezed Orange Juice
El Tropicano Breakfast Pastries
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea
Sweet Cream Butter and Fruit Preserves

Mid-Morning---15 minutes

Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Afternoon Break---30 minutes

Freshly Baked Texas-Sized Cookies
Double Fudge Brownies
Soft Drinks
Bottled Water
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Specialty Breaks

Organic Break \$17.50

Whole Fresh Fruit,
Assorted Low-Fat Yogurt
Organic Multi-grain Bars
Hot Tea, Freshly Brewed Coffee,
Decaffeinated Coffee, Bottled Water

El Tropicano Break \$15.00

Mini Chicken Flautas served with Guacamole Dip
Warm Tostadas and Salsa
Crisp Mini Buñuelos with Cinnamon Whip Cream
Freshly Brewed Coffee
Aguas Frescas

Bakery Break \$13.50

Freshly Baked Chocolate-Chocolate Chip Cookies
Macadamia White Chocolate Chip Cookies
Peanut Butter Cookies
Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee or Iced Tea

For all breaks, the minimum number of people required is 20 guests. For any event where the guarantee is below the minimum people, an additional fee will be applied. All breaks are serviced for 30 minutes. Anything replenished after the servicing time will be an additional cost.

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Plated Breakfast

Hill Country Morning \$18.00

Farm Fresh Scrambled Eggs
Country Potatoes, Hickory Smoked Bacon
Freshly Baked Country Biscuits
Sweet Cream Butter and Fruit Preserves
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and Decaff Coffee

Sunday at Travis Park \$17.00

Golden Brown French Texas Toast sprinkled
with Cinnamon Sugar
Warm Maple Syrup
Hickory Smoked Bacon
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and
Decaffeinated Coffee

El Sombrero \$16.00

Migas—farm fresh eggs scrambled with tortilla strips,
onions, green peppers, cilantro topped with cheese
Housemade Salsa, Papas Rancheras
Freshly Made Flour Tortillas
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and
Decaffeinated Coffee

El Charro \$14.00

Fluffy Scrambled Eggs with Mexican Chorizo
Refried Beans, Country Potatoes
Freshly Made Flour Tortillas
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and
Decaffeinated Coffee

Breakfast Buffets

Morning at the San Antonio Museum of Art (Organic) \$23.00

Freshly Baked Filled Croissants
Scrambled Egg Beater with Diced Tomatoes
Sliced Fresh Tropical Fruit with Toasted Coconut Shards
Organic Steel Cut Oatmeal with Brown Sugar
Hawaiian King Cinnamon French Toast with Warm Maple Syrup
Sweet Cream Butter and Fruit Preserves
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and Decaffeinated Coffee

Additional Items for Breakfast

Omelets Station \$4.50 Per Person, \$50.00 Chef's Fee for One Hour
Omelets Station with Traditional and Southwestern Ingredients

All Buffets require a minimum of 50 guests.

A \$150 Service Fee is applied for any group that falls below 40 guests for a buffet meal.

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Breakfast Buffets (continued)

The Alamo \$21.00

Sliced Fresh Fruit with Yogurt Sauce
Farm Fresh Scrambled Eggs
Country Potatoes, Hickory Smoked Bacon
Fluffy Homemade Pancakes with Maple Syrup
Freshly Baked Country Biscuits
Sweet Cream Butter and Fruit Preserves
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and
Decaffeinated Coffee

Alameda Breakfast Taco Buffet \$17.00

Freshly Made Flour Tortillas
Potato & Egg, Chorizo & Egg, Refried Beans
Shredded Cheddar Cheese and Chopped Green Onions
Fresh Housemade Salsa
Orange Juice or Orange Juice infused with Mango
Freshly Brewed Columbian Regular and
Decaffeinated Coffee

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A La Carte

Beverages

Freshly Brewed Colombian Regular Coffee
\$45.00 per Gallon

Freshly Brewed Colombian Decaffeinated Coffee
\$45.00 per Gallon

Selection of Hot Teas \$45.00 per gallon

Special Selection of Herbal Bigelow Tea \$3.00 per item

Freshly Brewed Iced Tea \$48.00 per gallon

**Freshly Squeezed Juice: Orange, Grapefruit
or Cranberry** \$15 per carafe/\$60.00 per gallon

Tomato Juice \$18.00 per carafe or \$68.00 per gallon

Fresh Tropical Fruit Punch \$36.00 per gallon

Old-Fashioned Iced Lemonade \$36.00 per gallon

Aguas Frescas \$36.00 per gallon

Bottled Water \$3.25 per item

Assorted Soft Drinks \$3.25 per item

Specialty Items

El Tropicano Breakfast Pastries \$32.00 per dozen

Assorted Breakfast Tacos \$42.00 per dozen

Freshly Baked Texas-Sized Cookies \$32.00 per dozen
(Chocolate Chip, White Chocolate Macadamia,
Oatmeal Raisin or Peanut Butter)

Double Fudge Brownies \$32.00 per dozen

Assorted Granola or Cereal Bars \$34.00 per dozen

Assorted Organic Granola Bars \$34.00 per dozen

Seasonal Whole Fresh Fruit \$2.50 per item

Sliced Fresh Fruit with Yogurt Sauce \$4.50 person

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Cohiba Full Day Meeting Package \$46.00

Morning Starter---30 minutes

Sliced Fresh Fruit with Yogurt Sauce, El Tropicano Breakfast Pastries
Freshly Squeezed Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Mid-Morning Break---15 minutes

Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

Plated Lunch Options (select one)

Choice # 1

El Tropicano Salad with Ranch Dressing
Chicken Marsala
Herb Roasted Red Potatoes and Fresh Market Vegetable Medley
Freshly Baked Rolls with Sweet Cream Butter
Chef's Selection of Premium Dessert
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Choice # 2

Southwestern Green Salad served with Chipotle Ranch
Monterey Chicken -grilled chicken breast topped with pico de gallo, monterey jack cheese and crispy tortilla strips
Cilantro Rice, Refried Beans, Calabasita – sautéed zucchini and squash
Chef's Selection of Premium Dessert
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Choice # 3

Shaved Turkey Breast, Roast Beef and Honey Ham with Sliced Cheddar and Swiss Cheese
Corkscrew Pasta Salad
Leafy Green Lettuce, Tomato, Red Onion and Kosher Dill Pickles
Basil Mayonnaise and Brown Mustard, Assorted Deli Breads
Chef's Selection of Premium Dessert
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Choice # 4

Open-Faced Roast Beef Sandwich topped a Mushroom Demi-glace
Garlic Mashed Potatoes and Fresh Market Vegetable Medley
Chef's Selection of Premium Dessert
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Afternoon Break---15 minutes

Freshly Baked Texas-Sized Cookies
Soft Drinks, Bottled Water
Freshly Brewed Columbian Regular and Decaffeinated Coffee and Hot Tea

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Light Luncheon Fare

No Desserts featured with these menus

Deli Plate **\$17.00**

Shaved Turkey Breast, Roast Beef and Honey Ham with Sliced Cheddar and Swiss Cheese
Leafy Green Lettuce, Tomato, Red Onion and Kosher Dill Pickles,
Basil Mayonnaise and Brown Mustard, Assorted Deli Breads, Freshly Brewed Iced Tea

Turkey & Swiss Croissant **\$16.00**

Shaved Turkey Breast and Swiss Cheese Croissant with Leafy Green Lettuce,
Tomato and Mayonnaise, Potato Chips, Freshly Brewed Iced Tea

Crispy Chicken Asian Salad **\$15.00**

Crispy Chicken Breast sliced atop a bed of Mixed Greens with Mandarin Slices,
Toasted Almonds and Crispy Wontons with Warm Teriyaki Vinaigrette,
Freshly Brewed Iced Tea

Chicken Caesar Salad **\$14.00**

Grilled Chicken Breast sliced atop Crisp Romaine Lettuce, Herb Garlic Croutons and
Shaved Parmesan Cheese with Classic Caesar Dressing, Freshly Brewed Iced Tea

Boxed Lunches

Turkey Breast **\$18.00**

Shaved Turkey Breast and Swiss Cheese with Lettuce and Tomato on a Croissant
Mayonnaise and Brown Mustard, Corkscrew Pasta Salad, One Piece Whole Fresh Fruit
Freshly Baked Texas-Sized Cookie, Bottled Water

Roast Beef & Cheddar **\$18.00**

Roast Beef and Cheddar with Lettuce and Tomato on Kaiser Roll
Mayonnaise and Brown Mustard, Corkscrew Pasta Salad, One Piece Whole Fresh Fruit
Freshly Baked Texas-Sized Cookie, Bottled Water

Classic Tuna Salad **\$16.00**

Classic Tuna Salad with Lettuce and Tomato on Kaiser Roll
Mayonnaise and Brown Mustard, Corkscrew Pasta Salad, One Piece Whole Fresh Fruit
Freshly Baked Texas-Sized Cookie, Bottled Water



Lunch Buffets

San Antonio Round Up \$28.00 (2 entrées) / \$33.00 (3 entrées)

El Tropicano Salad with Ranch Dressing
Creamy Coleslaw and Country Potato Salad
(select two or three)
Slow Smoked Barbecue Beef Brisket
Barbecue Chicken
Smoked Sausage with Peppers and Onions
Dry Rubbed Barbecue Pork Loin
Cowboy Baked Beans with Smoked Bacon and Brown Sugar
Jalapeno Cornbread Muffins, Peach Cobbler and Cherry Pie
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Carving Board Deli Buffet \$25.00

Soup Du Jour
Shaved Smoked Turkey, Virginia Ham and Roast Beef
Variety of Sliced Cheeses, Leafy Green Lettuce, Tomato, Shaved Red Onion and
Kosher Pickle Spears, Corkscrew Pasta Salad, Basil Mayonnaise and Brown Mustard,
Assorted Deli Breads, Texas-Sized Cookies and Double Fudge Brownies
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Fiesta on 4th Street \$23.00 / Add Sizzling Beef Fajitas \$26.00

Southwestern Mixed Green Salad with Corn, Black Beans,
Crispy Tortilla Strips and Chipotle Ranch
Cheese Enchiladas, Marinated Chicken Fajitas with Peppers and Onions
Freshly Made Flour Tortillas, Refried Beans topped with Queso Fresco,
Mexican Style Rice, Fresh Guacamole, Pico de Gallo, Cheddar Cheese,
Sour Cream and Homemade Salsa
Caramel Flan with Fresh Berries
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

The Executive \$22.00

El Tropicano Salad with Ranch Dressing
Grilled Chicken with Marinara or Alfredo Sauce
Bowtie or Angel Hair Pasta
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter
Chef's Selection of Premium Dessert
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

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Plated Lunch

Grilled Churrasco Steak \$28.00

Southwestern Caesar Salad
Grilled Churrasco Steak with Chimichurri Sauce
Herb Roasted Red Potatoes, Grilled Marinated Vegetables,
Freshly Baked Rolls and Sweet Cream Butter
Cheesecake with Raspberry and Mango Puree
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Organic Chicken Breast Adobo \$26.00

El Tropicano Salad with Balsamic Vinaigrette
Organic Chicken Breast Adobo
Cilantro Rice, Grilled Marinated Vegetables, Freshly Baked Rolls and Sweet Cream Butter
Fruit Bliss --Pineapple, Honeydew and Watermelon topped Organic Coconut Shards
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Southwest Chicken Roulade \$25.00

Mixed Greens with Julienned Jicama and Mandarin Supremes with Cilantro Vinaigrette
Southwest Chicken Roulade with Black Beans, Corn and
Colby Jack Cheese with Roasted Garlic Cream
Herb Roasted Red Potatoes, Sautéed Zucchini and Squash,
Freshly Baked Rolls and Sweet Cream Butter
Carrot Cake Wedge
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Monterey Chicken \$20.00

Southwestern Green Salad served with Chipotle Ranch
Monterey Chicken (grilled chicken breast topped with pico de gallo, Monterey jack cheese
and crispy tortilla strips)
Cilantro Rice, Black Beans, Freshly Made Flour Tortillas
Caramel flan with Fresh Berries
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Chicken Marsala \$19.00

El Tropicano Salad with Ranch Dressing
Grilled Chicken Breast Marsala
Herb Roasted Red Potatoes, Fresh Market Vegetable Medley,
Freshly Baked Rolls and Sweet Cream Butter
Double Chocolate Cake Wedge
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Plated Dinner Duets

Beef Tenderloin Medallions & Grilled Shrimp Scampi \$44.00

El Tropicano Salad with Ranch Dressing
Beef Tenderloin Medallions with Mushroom Demi-glace
Grilled Shrimp Scampi, Loaded Mashed Potatoes, Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Chocolate Trilogy
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Beef Tenderloin Medallions & Chicken Roulade \$42.00

El Tropicano Salad with Ranch Dressing
Beef Tenderloin Medallions with Mushroom Demi-glace
Chicken Roulade Florentine with Roasted Garlic Cream, Garlic Mashed Potatoes,
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter
Crème Brulee
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Plated Dinner

Grilled 10-ounce NY Strip \$40.00

El Tropicano Salad with Ranch Dressing
Grilled 10-ounce NY Strip topped with Sautéed Mushroom and Caramelized Onions
Loaded Mashed Potatoes, Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Strawberry Romanoff
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Grilled Vegetable & Polenta Stack \$36.00

El Tropicano Salad with Balsamic Vinaigrette
Organic Grilled Vegetable and Polenta Stack with Organic Spinach,
Squash, Green Pepper, Mushrooms and Tomatoes with Basil Pesto Drizzle
Freshly Baked Rolls and Sweet Cream Butter
Raspberry Mont Blanc Pyramids
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Grilled Atlantic Salmon \$33.00

El Tropicano Salad with Ranch Dressing
Grilled Atlantic Salmon Lemon Dill Caper Cream, Wild Rice Pilaf,
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter
Cheesecake with Raspberry and Mango Puree
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Plated Dinner (continued)

Chicken Roulade **\$28.00**

El Tropicano Salad with Ranch Dressing
Chicken Roulade Florentine Spinach, Mushrooms and Parmesan with Roasted Garlic Cream
Angel Hair Pasta with Garlic Oil, Fresh Market Vegetable Medley,
Freshly Baked Rolls and Sweet Cream Butter
Double Chocolate Cake Wedge
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Pecan Crusted Chicken **\$26.00**

El Tropicano Salad with Ranch Dressing
Pecan Crusted Chicken Breast with Serrano Cream Sauce, Wild Rice Pilaf,
Fresh Market Vegetable Medley, Freshly Baked Rolls and Sweet Cream Butter
Carrot Cake Wedge
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Dinner Buffets

Riverwalk Buffet **\$44.00 (two entrées) / \$48.00 (three entrées)**

El Tropicano Salad with Ranch Dressing
Cucumber Mint Salad - marinated cucumber and roma tomato with mint vinaigrette

(Select two or three)

Sliced Sirloin with Mushroom Demi-glace
Herb Roasted Tilapia with Chardonnay Cream
Chicken Roulade Florentine with Roasted Garlic Cream

Wild Rice Pilaf
Fresh Market Vegetable Medley
Freshly Baked Rolls and Sweet Cream Butter
Chef's Assorted Premium Desserts
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Rodeo Roundup **\$38.00**

Hill Country Field Greens with Choice of Dressing
Creamy Coleslaw, Country Potato Salad
Slow Smoked Barbecue Beef Brisket
Dry Rubbed Barbecue Pork Loin and Barbecue Chicken
Cowboy Corn, Cowboy Baked Beans with Smoked Bacon and Brown Sugar
Jalapeno Cornbread Muffins, Peach Cobbler and Pecan Pie
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

All Buffets require a minimum of 50 guests. A \$150 Service Fee is applied for any group that falls below 40 guests for a buffet meal.

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Dinner Buffets (continued)

Crockett Fiesta **\$35.00**

Southwestern Mixed Green Salad with Corn, Black Beans,
Crispy Tortilla Strips and Chipotle Ranch
Cheese Enchiladas with Tomatillo Sauce
Marinated Beef and Chicken Fajitas with Pepper and Onions
Freshly Made Flour Tortillas, Refried Beans topped with Queso Fresco, Mexican Style Rice
Fresh Guacamole, Pico de Gallo, Cheddar Cheese, Sour Cream and Homemade Salsa
Caramel Flan with Fresh Berries
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Fetes Italienne **\$35.00**

Classic Caesar Salad with Garlic Crouton and Parmesan Cheese
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, Fresh Basil
drizzled with Extra Virgin Olive Oil and Aged Balsamic Vinaigrette
Grilled Chicken Breast with Sundried Tomato Cream
Italian Sausage and Peppers, Grilled Vegetables
Bowtie or Linguini Pasta with Marinara or Alfredo Sauce, Freshly Baked Garlic Bread
Tiramisu
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

The Executive **\$28.00**

El Tropicano Green Salad with Choice of Dressing, Marinated Mushroom Salad
Grilled Chicken Breast with Pesto Cream Sauce, Wild Rice Pilaf, Sautéed Zucchini and Squash
Freshly Baked Rolls and Sweet Cream Butter
Bread Pudding with Bourbon Sauce
Iced Tea and Freshly Brewed Columbian Regular and Decaffeinated Coffee

Salad Upgrades

Iceberg Wedge Salad with Chopped Bacon, Tomato and Chili Crouton with Bleu Cheese Dressing
\$5.50 per person

Warm Spinach Salad with Sliced Shitake Mushrooms, Diced Green Onions, Shaved Parmesan and
Warm Bacon Vinaigrette **\$3.50 per person**

** Ask us about our Dessert Upgrades*

All Buffets require a minimum of 50 guests. A \$150 Service Fee is applied for any group that falls below 40 guests for a buffet meal.



Riverwalk Reception

Displays

Display of Imported and Domestic Cheeses
Assorted Dips and Spreads, Fresh Vegetable Crudite

Cold Hors d'oeuvres:

(choice of two, three pieces per person)

Caprese Crostini with Diced Tomato, Basil, Mozzarella and Olive Oil

Chicken Botana Shredded Chicken on Toasted Pita Point topped with Sour Cream,
a hint of Valentino Sauce with Shredded Cheese garnished with Cilantro

Chiffonade of Beef with Creamed Horseradish on a Crisp Crouton

Antipasto Skewer with Salami, Cheese Tortellini and an Olive

Sweet Melon Wrapped in Prosciutto

Hot Hors d'oeuvres:

(choice of two, three pieces per person)

Honey Orange Pork Skewers

Bacon Wrapped Chicken with Jalapeno & Monterrey Jack Cheese

Beef Empanadas

Spanokopita

Mini Crab Cakes with Remoulade

Chef's Selection of Miniature Pastries

Freshly Brewed Colombian and Decaffeinated Coffee with a Selection of Herbal Teas

\$39 per person

For all receptions a minimum of 100 adult guests is required. For any event where
the guarantee is below 100 people, a \$150 service fee will be applied.

Specialty Action Stations

Quesadillas Station \$11.00

Shrimp, Grilled Chicken, Spinach, Cheddar Cheese, Monterrey Jack, Pico de Gallo, Sour Cream, Guacamole, and Flour Tortillas

Fajita Station \$11.00

Grilled Chicken or Beef Fajitas, Sautéed with Onions and Peppers, Picante Sauce, Pico De Gallo, Grated Cheese, Guacamole, Jalapeno Peppers, with Warm Flour Tortillas

Pasta Station \$10.00

Tri Color Cheese Tortellini and Bow Tie Pasta served with Marinara and Alfredo Sauce, Accompanied by Colored Peppers, Garlic, Sun-dried Tomatoes, Mushrooms, Parmesan Cheese and Pepper Flakes. Toasted Garlic Bread and Focaccia Bread

Add Chicken, Baby Shrimp or Italian Sausage

Choice of One Meat – add \$2.00

Choice of 2 Meats – add \$3.00

Choice of 3 Meats – add \$4.00

Minimum of 50 people for action stations or a \$100 fee per station

Stations are not sold as primary meal. Other reception items must be ordered.

The Carver

Whole Roasted Steamship

Round of Beef

Served with Petite Rolls, Mayonnaise, Horseradish Sauce and Assorted Mustards
(Serves approximately 200 portions)

\$675.00

Glazed Honey Baked Ham with

Creole Mustard Sauce

Served with Multigrain Petite Rolls
(Serves approximately 50 portions)

\$300.00

Inside Round of Beef with Herb Au Jus

Served with Assorted Petite Rolls, Mayonnaise, Horseradish Sauce, and Assorted Mustard
(Serves approximately 60 portions)

\$300.00

Peppered Tenderloin of Beef

Served with Assorted Petite Rolls, Mayonnaise, Horseradish Sauce, and Assorted Mustard
(Serves approximately 30 portions)

\$275.00

Roast Turkey Breast

Served with Chipotle Mayo and Sourdough Petite Rolls
(Serves 30 portions)

\$275.00

Carving stations can be added to any reception menu and are not sold separately. All stations require a \$90.00 carver or sauté chef fee.

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Hot Hors D'oeuvres

(minimum order of 25 pieces per item)

Honey Orange Pork Skewers \$4 per piece

Spanakopita \$3.50 per piece

Coconut Fried Gulf Shrimp \$4 per piece

Smoked Bacon Wrapped Gulf Shrimp with Jalapeno \$4 per piece

Mini Crab Cake with Sundried Tomato Remoulade \$4.50 per piece

Chicken Wrapped in Bacon with Jalapeno and Monterrey Jack Cheese \$3 per piece

Beef Kabob \$4 per piece

Beef or Chicken Empanada \$3 per piece

Jerk Chicken Skewers \$3.50 per piece

Jamaican Beef Patty \$4 per piece

Southwestern Spring Rolls with a Soy Dipping Sauce \$3.75 per piece

Cold Canapés

(minimum order of 25 pieces per item)

Fruit Kabob \$3.50 per piece

Caprese Crostini \$3.25 per piece

Chicken Salad Pin Wheel \$3.25 per piece

Sweet Melon Wrapped in Proscuitto \$4 per piece

Gulf Shrimp Shooter with Cocktail Sauce \$4 per piece

Chicken Botana Shredded Chicken on Toasted Pita Point topped with Sour Cream, a hint of Valentino Sauce with Shredded Cheese garnished with Cilantro \$3.75 per piece

Antipasto Skewer with Salami, Cheese Tortellini and Olive \$3.50 per piece

Chiffonade of Beef with Creamed Horseradish on Toast Point \$3.50 per piece

*Items priced per piece. Recommend 3 pieces of each variety per person for display.
Recommend 2 piece of each variety per person for butler passing*

Beverage Packages

Hosted (package)

Regular \$13 First Hour / \$9 Each Additional Hour

Includes: House Brands
House Wines
Domestic Beer
Soft Drinks
Bottled Waters

Premium \$14 First Hour / \$10 Each Additional Hour

Includes: Premium Brands
House Wines
Imported Beer
Domestic Beer
Soft Drinks
Bottled Waters

Tex Mex Bar \$14 First Hour / \$8 Each Additional Hour

Includes: Margaritas on the Rocks
Texas Beer
Soft Drinks
Bottled Waters

Hosted Bar	(Price by Drink)
Premium Brand Cocktails	\$6.00
Imported Beer	\$4.75
Domestic Beer	\$4.25
California Wines	\$5.25
Assorted Soft Drinks	\$3.00
Bottled Waters	\$3.00

Cash Bar	(Price by Drink)
Premium Brand Cocktails	\$6.50
Imported Beer	\$5.00
Domestic Beer	\$4.75
California Wines	\$5.75
Assorted Soft Drinks	\$3.50
Bottled Waters	\$3.50

Wine

House \$24 per bottle
Kendall Jackson \$38 per bottle
(All Specialty Wines available by the case)

Keg

Available Upon Request

Cashier and Bartender Fees

A \$100 Bartender Charge is applicable for each cash bar. One Bar per 100 people suggested.
A cashier is required for all cash bars, cashier fees are \$15.00 per each hour.